

NEW OPEN KETTLE MOLASSES

They Are Fine—60c Gallon.

J. K. TWYMAN,
204 SOUTH MAIN.

DEAR DELAYS



Have your teeth attended to now. Don't put it off for more convenient season. They may get in such condition as will be difficult to repair. Our methods are modern. Prices reasonable.

PAINLESS EXTRACTING MY SPECIALTY.

DR. FEIRSTEIN

Next to Court House.

Estab. 1902.

Both Phones.

NOTICE BARGAIN MONTH

THE
EVANSVILLE COURIER

BY MAIL

ONE YEAR \$2.00

During the month of October subscriptions will be taken to The Daily Evansville Courier at \$2.00.

One month only—OCTOBER—thereafter no subscription will be taken at less than the regular price, \$2.50.

THINK OF IT—A DAILY NEWSPAPER
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The Brightest, Newest Newspaper in Southern Indiana

Full Associated Press Reports.

News from all points in Indiana, Kentucky and Illinois by special correspondents.

Clever cartoons—Brilliant Editorials—Splendid Features—All the latest news—Mutt and Jeff.

Complete and Correct Market Reports.

Mail subscriptions in towns where we have agents who deliver by carrier.

Send \$2.00 by check, express or money order any day in October.

Don't wait—you may forget it. You will want to read the news in the closing days of the campaign and election results—prints all political news without bias.

Tell your neighbor or phone him.

Send The Courier for a year to that member of your family, relative or friend who has moved to some distant town, so he can keep posted on happenings at home—It's like a letter from home.

Send \$2.00 by check, express or money order any day in October.

THE
EVANSVILLE COURIER
EVANSVILLE, IND.

The only English paper published in Evansville you get by mail the same day it is printed.

Job Printing at This Office.

BURN GENUINE GAS COKE

Orders for the Winter's Supply of Coke are Now Coming In and the Wise Thing to Do is to Place Your Order Now and Avoid the Delay Incident to the Rush of Coke Orders Always Sure to Come With the First Cold Snap.

KENTUCKY PUBLIC SERVICE CO.
INCORPORATED.

Hopkinsville Market Quotations.

Corrected Oct. 10, 1912.

RETAIL GROCERY PRICES.

Country lard, good color and clear 16a per pound.

Country bacon, 18c per pound.

Black-eyed peas, \$4.50 per bushel.

Country shoulders, 15c per pound.

Country hams, 25c per pound.

Irish potatoes, \$1.25 per bushel.

Northern eating Rural potatoes \$1.25 per bushel

Texas eating onions, \$1.50 per bushel

Red eating onions, \$1.50 per bushel

Dried Navy beans, \$3.60 per bushel

Cabbage, 3 cents a pound.

Dried Lima beans, 10c per pound.

Country dried apples, 15c per pound

Daisy cream cheese, 25c per pound

Full cream brick cheese, 25c per pound

Full cream Limberger cheese, 25c per pound

Popcorn, dried on ear, 2c per pound

Fresh Eggs 25c per doz

Choice lots fresh, well-worked country butter, in pound prints, 30c.

FRUITS.

Lemons, 35c per dozen

Navel Oranges, 30c, 40c, per doz

Bananas, 20c and 25c doz

New York State apples \$4.50 to \$5.00 per barrel

Cash Price Paid For Produce.

POULTRY.

Dressed hens, 12c per pound

Dressed cocks, 7c per pound

Live hens, 10c per pound; live cocks 8c per pound; live turkeys, 13c per pound

ROOTS, HIDES, WOOL AND TALLOW.

Prices paid by wholesale dealers to butchers and farmers:

Roots—Southern ginseng, \$5.75 lb

"Golden Seal" yellow root, \$1.35 lb

Mayapple, 3c; pink root, 12c and 13c

Tallow—No. 1, 4c, No. 2, 4c.

Wool—Burry, 10c to 17c; Clear Grease, 21c, medium, tub washed 28c to 30c; coarse, dingy, tub washed 18c.

Feathers—Prime white goose, 50c; dark and mixed old goose, 15c to 30c; gray mixed, 15c to 30c; white duck, 22c to 35c, new.

Hides and Skins—These quotations are for Kentucky hides. Southern green hides 8c. We quote assorted lots dry flint, 12c to 14c. 9-10, better demand

Dressed geese, 11c per pound for choice lots, live 5c

Fresh country eggs, 18 cents per dozen

Fresh country butter 20c lb.

A good demand exists for spring chickens, and choice lots of fresh country butter.

HAY AND GRAIN.

Choice timothy hay, \$18 00

No. 1 timothy hay, \$18 00

Choice clover hay, \$16 00

No. 1 clover hay, \$16 00

Clean, bright straw hay, \$8.00

Alfalfa hay, \$18 00

White seed oats, 68c

Black seed oats, 68c

Mixed seed oats, 65c

No. 2 white corn, \$1.00.

No. 2 mixed corn, \$1.00.

Winter wheat bran, \$28.00.

Chops, \$5.00

CASTORIA

For Infants and Children.

The Kind You Have Always Bought

Bears the Signature of J. C. Fitch

SOME COOL DESSERTS

DAINTIES EQUALLY GOOD IN HOT OR COLD WEATHER.

Recipe for the Ever Popular Strawberry Shortcake—Cherry Souffle a Delicacy That Will Appeal to Both Old and Young.

Sift together one quart of flour, one teaspoonful of baking soda, one teaspoonful of baking powder, one tablespoonful of sugar; rub into it three-quarters of a cupful of butter, mix into a soft dough with one well beaten egg mixed with one cupful of buttermilk and handle very lightly; roll it out and cut into two layers to fit buttered layer cake pans. Bake in a moderate oven, till ready. When ready and cool, spread with mashed and sweetened strawberries on one of them, placing the other layer on the top. Cover with boiled frosting and decorate with large ripe strawberries.

Strawberry Shortcake.—Two heaping cupfuls of flour, three teaspoonfuls of baking powder, one cupful of milk, two tablespoonfuls of butter, four tablespoonfuls of lard and a quarter of a teaspoonful of salt. Mix and sift the dry ingredients, then add the butter and lard and chop until thoroughly blended; gradually add the milk. When thoroughly mixed divide in halves; put each half into a round, buttered and floured cake tin. Flour and pat to fit the tin. Bake for 12 minutes in hot oven. Separate the upper portions from the lower portions of each cake with a fork—never with a knife. Spread with butter, fill with strawberry filling and arrange in layers.

To make the strawberry filling: Hull, cut in pieces and sweeten two boxes of ripe strawberries, let them stand for several hours. Arrange between the layers of shortcake and garnish the top with whole strawberries and sweetened cream flavored with one teaspoonful of strawberry extract.

Making a Cherry Souffle.—Two tablespoonfuls of butter, two tablespoonfuls of flour, half a cupful of milk, three heaping tablespoonfuls of chopped preserved cherries, two tablespoonfuls of sugar, three eggs and one additional white of egg and one teaspoonful of rose extract.

A souffle tin is plain and holds about one pint. It is prepared thus: Butter it well; then butter a double piece of white paper and wrap it round the tin outside, having about two inches above the edge, and tie it on securely. The paper is torn off when the souffle is ready. Blend the butter and flour in a small saucepan over the fire, then add the milk, stir till it boils and becomes thick; remove from the fire to cool for ten minutes, then add the sugar, the yolks of the eggs, one by one, stirring each thoroughly, add the cherries and the rose extract, then fold in the whites of the eggs stiffly beaten, and pour into the prepared tin. Put it in a saucepan with half an inch of boiling water; put the lid on the saucepan and steam gently for three-quarters of an hour. Turn out and serve at once with hot milk.

Cherry Cake.

Quarter cup of butter, quarter cup of sugar, one egg, one cup of flour, one heaping teaspoon of baking powder, two tablespoonfuls of brandy.

Spread in a form or tin, put on the pitted cherries and sprinkle with zwieback or cracker crumbs. Bake 20 minutes.

Filling—Yolks of three eggs, one-eighth of pound of grated almonds, three or four bitter almonds, one-eighth pound of sugar, rind of a lemon.

Beat the yolks and sugar fifteen minutes, add almonds and rind of lemon and the beaten white of three eggs. Return to the oven until light brown.

Salad of Tomatoes.

Chop up some tomatoes, small, favor them with a head of garlic and a shallot chopped up and rubbed through the sieve; add four tablespoonfuls of whipped aspic jelly and mayonnaise sauce, and mix into the puree. Decorate a mold with hard-boiled eggs stamped out in rounds or stars, and arrange them in tiers one above the other. Between each layer of egg place a little chervil leaf and a sprig of tarragon alternately; fill the mold with the tomato puree, place on ice, and when ready, turn out. Garnish with small salad mixed with mayonnaise sauce round the base.

Paper Cups and Towels.

Most useful to picnickers, travelers, motorists, etc., are the paper cups which are to be had in sealed packages of one dozen for five cents. The sanitary towels made of crepe paper, which come in half dozen packages, are also extremely useful to travelers, walking parties, etc. Incidentally, the housewife who is determined to take things easy during her summer in the country may also consider these additions to the list of household articles which may be used once and then.

Macaroon Ice Cream.

Dry, pound and measure one cup of macaroons, add to one quart of cream, then add three-fourths of a cup of sugar and a tablespoonful of vanilla. Freeze, using three quarts finely cut ice to one part rock salt. Give the cream a seasonable touch by placing a ring of fresh ripe strawberries around it. Roll the berries in powdered sugar just before serving them.

To Cut Boiled Eggs.

To cut hard-boiled eggs in smooth slices, dip the knife in water.

Woman Past Help.

Chandler, Okla.—In a letter from this place, Mrs. Ella Flowers says: "I hardly know how to thank you for the good that Cardui has done me. Before I tried Cardui, I thought I was past help, but after taking it I was relieved at once, and gained at least 10 pounds." Many women are completely worn out and discouraged on account of womanly weakness. Are you? Have you not tried Cardui? It only needs a few doses to convince you that Cardui is just what you need. Try it today. It will cure your pains.

Advertisement

Little But Loud.

Montenegro, the little country that has declared war on Turkey contains 3630 square miles, being hardly 4 1/2 times as large as Christian county, and has an estimated population of 250,000, about equal to that of the city of Louisville. Nicholas I is King, while the Czar of Russia is only Nicholas II. The Turkish empire has 25,000,000 people and most of them will be mad when they find out the Montenegrins are on the warpath.

NOTICE!

On and after October 15th, all bills formerly collected and paid at the office of the Home Telephone Company, situated on the corner of 11th and Main streets, hereafter will be paid and collected at the old Cumberland Telephone office on 9th street, just across from the Post Office building.

Yours very truly,

D. G. EDWARDS,
General Manager.

Advertisement

Cane For Major Garnett

Mr. W. W. Garnett, of this city, has had made a walnut cane from a piece of timber that came from a house built by his grandfather more than a hundred years ago. The timber must be at least a hundred and fifty years old, but is perfectly sound. Mr. Garnett will present the cane to his brother, Major James B. Garnett of Cadiz, and it is needless to say that he will prize it very highly.—Pembroke Journal.

A BARGAIN MONTH.

This is the Evansville Courier's annual bargain month. Subscriptions will be taken in October only for \$2.00, covering the daily Courier by mail one year. Thousands of subscriptions are now being received by that fine newspaper.

Advertisement

As He Understood It.

A Pertobello (Scotland) schoolboy has produced the champion howler of the season. The passage for paraphrase was from Kingale: "For men must work and women must weep, though storms be sudden and waters deep, and the harbor bar be moaning." "Men and women," said the youngster, "must keep on working though the sea at the harbor is groaning for its customers."

The Fashion for Housekeeping.

It is no longer fashionable not to know on which side the bread is buttered or how to cook a potato. The intelligent society woman nowadays is scientifically domesticated. She can meet her own cook without flinching and can, moreover, give that autocrat "points" on culinary matters.

HOLLAND'S OPERA HOUSE

OCTOBER 23.

PRICES 50c, 75c, \$1.00 \$1.50



Don't Miss
Seeing

MUTT
AND
JEFF

In Their New
Clothes.

It's a Scream.

And Don't Fail
To Bring

The Kiddies



Dr. G. P. Isbell.

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A Pure, Certain Remedy for Rheumatism, Gout, Neuralgia, Sciatica, Headache, Stomach Troubles, etc. Never Known to Fail. Each Bottle Contains 12 Spills. Price, 25c per box. Will send them on trial, to be paid for each returned. Sample Free. If you do not have them, send your order to the UNITED MEDICAL CO., BOX 74, LANCASTER, PA.

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